MARLBORO COUNTRY COOKING

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SHIPPING & HANDLING		1 BOOK – $4.00 2 BOOKS – $6.00	

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SOURDOUGH BISCUITS

MARLBORO COUNTRY COOKING

Servings: About 2 dozen

2 cups all-purpose flour
1 Tbsp. sugar
1 Tbsp. baking powder
½ tsp. salt
2 cups Sourdough Starter (see below)
2 or 3 Tbsp. shortening

Combine flour, sugar, baking powder and salt in a large bowl; add starter; mix to make firm dough. Add water if needed. Cover and let rest 5 minutes.

Grease a 12-inch Dutch oven or deep iron skillet generously with shortening. Dip fingers into shortening; punch off dough balls the size of large walnuts and shape them into round balls.

Place close to each other in greased pan; let rise in a warm place for 15 minutes. Bake over coals in a covered Dutch oven or in a 400° oven for 25 to 30 minutes.

MAKES ABOUT 2 DOZEN.

Sourdough Starter: Soften 1 package active dry yeast in 1-quart lukewarm water in a large crock or bowl. Add 2 Tbsp. sugar and 4 cups all-purpose flour. Beat to mix. Cover with a kitchen towel and place in a warm place to sour for 2 to 4 days. After mixture has reached desired sourness, keep in refrigerator.

POTATO SKINS

MARLBORO COUNTRY COOKING

Servings: 18 pieces

3 Idaho russet baking potatoes
3 or 4 Tbsp. olive oil
Vegetable oil
1 or 2 cloves garlic, minced
Salt, pepper, paprika or cayenne
1 to 2 Tbsp. minced parsley
2 Tbsp. grated Parmesan cheese

Wash and scrub potatoes; pat dry. Rub potato skins with oil.

Bake in a 425° oven for 1½ hours or until done. Remove potatoes from oven; cool.

Cut in half and, carefully scoop out centers, leaving about ¼ to ½-inch layer of cooked potato. Cut each half potato skin into 3 lengthwise wedges. Place on baking sheet; brush insides of potatoes generously with olive oil. Sprinkle with garlic, seasonings, cheese and parsley.

Return to oven and bake for 20 to 25 minutes until crisp and lightly browned.

MAKES 18 PIECES.

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TEXAS BEEF ON TEXAS TOAST

MARLBORO COUNTRY COOKING

Servings: 4

1 red or green sweet pepper
1 ripe tomato
2 Tbsp. olive oil
1 tsp. Dijon-style mustard
1 Tbsp. chopped parsley, optional
3 to 4 Tbsp. soft butter or margarine
3 small clove garlic, pressed
Dash cayenne
8 thick slices of crusty bread
1 to 1½ lbs. sliced cooked roast beef or sandwich steaks

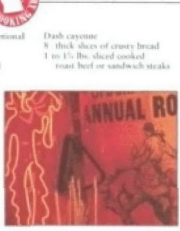
Chop or slice pepper into big pieces. Slice tomato.

Quickly cook pepper and tomato slices in olive oil; stir in mustard and parsley.

Combine butter, garlic and cayenne; spread on bread. Grill or broil buttered bread.

Pat sliced roast beef on top of grilled bread; spoon pepper mixture over meat. Top with second slice of toast. If using sandwich steaks, grill or sauté in butter before making sandwich.

MAKES 4 SERVINGS.



CYCLONE CHILI

MARLBORO COUNTRY COOKING

Servings: 4 or 5

2 lbs. beef chuck, cut into ½-inch cubes
2 to 4 Tbsp. olive oil
4 to 6 fresh Jalapeño peppers
1 medium onion, chopped
2 cloves garlic, minced
½ sweet green pepper, chopped
8 or 10 tomatillos
1 8-ounce can tomato sauce
1½ cups beef broth
½ Tbsp. chopped fresh cilantro
1 Tbsp. paprika
2 tsp. crushed cumin seeds
½ to 1 tsp. salt
½ tsp. cracked black pepper

Brown beef in hot oil in a large heavy kettle.

Dice Jalapeño peppers, discarding seeds and membrane. Add to beef with onion, garlic and green pepper.

Husk tomatillos, wash and chop. There should be about 1½ cups; add to beef mixture. Add tomato sauce, beef broth, cilantro, paprika, cumin seeds and seasonings; bring to a boil.

Reduce heat and simmer for about 2 hours, or until beef is very tender.

MAKES 4 OR 5 SERVINGS.

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Source: https://www.industrydocuments.ucsf.edu/docs/tnxp0083